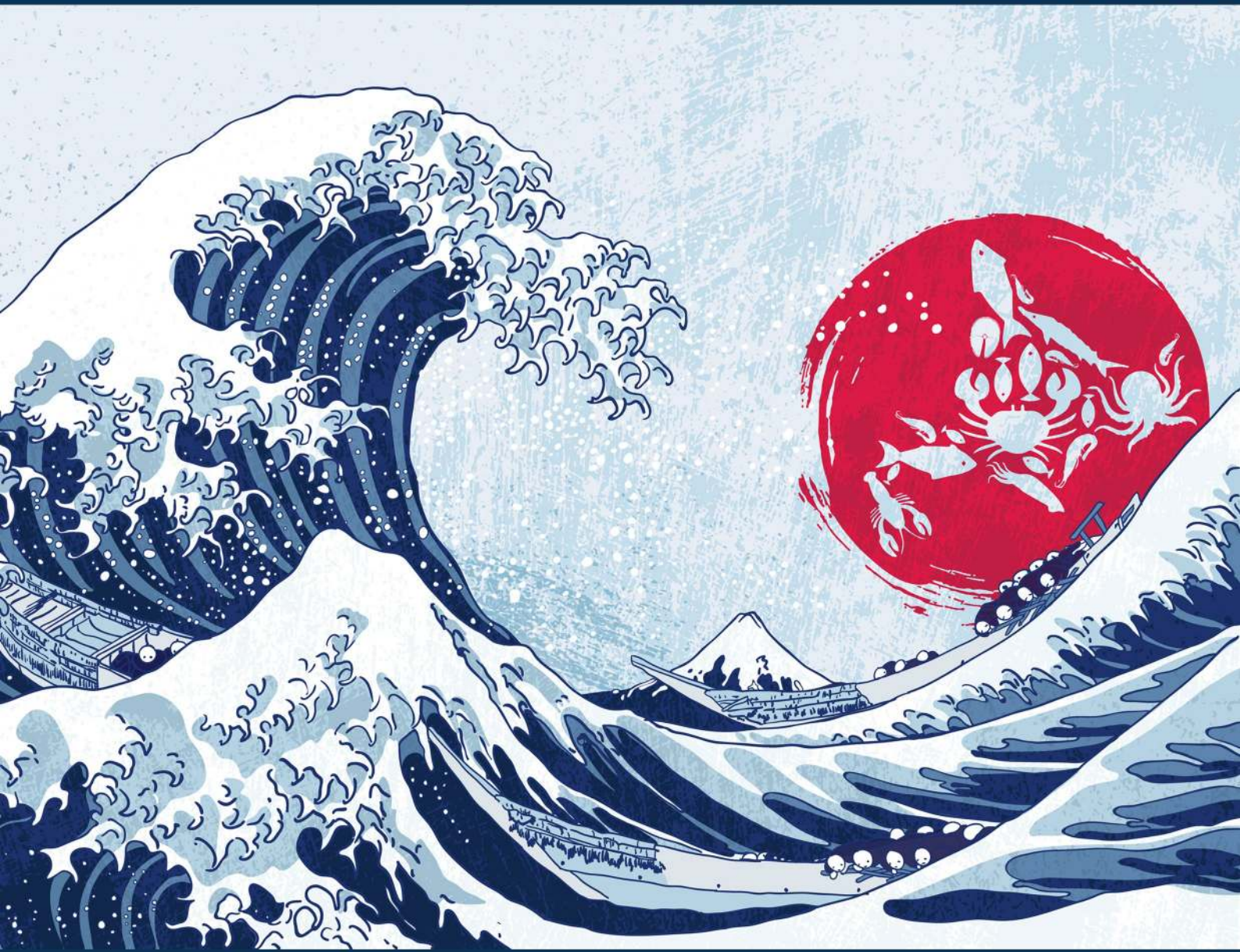


# ICHIKOKUDO

HOKKAIDO RAMEN • 北海道ラーメン





# Experience HOKKAIDO

## ICHIKOKUDO

"The Kingdom of Dairy" – Hokkaido is well-known for its delicious and high-quality dairy products. Processed items like butter, cheese and ice cream are also specialties of Hokkaido.



Hokkaido is a well-known fishing port which radiates energy. Boasting the largest catch in Japan from the beautiful sea. Fresh fish and seafood are available in abundance daily.

The wide open pastures, fresh air and clean water makes Hokkaido an agricultural paradise. Enjoy delicacies from Hokkaido, a treasure-trove of ingredients.



## produced in HOKKAIDO



### [WHEAT]

Wheat from Hokkaido is well known for its high quality. ICHIKOKUDO's noodles are produced exclusively using Hokkaido wheat. The defining characteristics are its satisfying texture and versatility as both fine noodles and medium thick noodles. Taste the distinct springiness and texture of our Japanese ramen.



### [KOMBU]

Kombu is essential to ICHIKOKUDO's dashi (soup stock). About 95 percent of all kombu in Japan is cultivated in Hokkaido. The kelp from Hokkaido is characteristically kombu-colored, fragrant, soft, and rich. It is called the king of dashi stock. The stock is enriched, and flavor more pronounced with the addition of bonito and mackerel.



### [BUTTER]

"The Kingdom of Dairy" – Hokkaido is renowned for butter made from raw milk. Rich, deep flavored and with a wonderful fragrance, our directly-imported Hokkaido butter adds marvelous flavor. Please enjoy it in a variety of our products.





# Authentic All Halal Ramen ICHIKOKUDO

ICHIKOKUDO is committed to sharing the authentic flavors and culture of Hokkaido with our valued customers. Hokkaido is surrounded by the sea with abundant seafood. The vast pastures, fresh air and clean water allows quality grains and vegetables to be grown.

ICHIKOKUDO's signature soup is prepared with fresh chicken, vegetables and a blend of ingredients from Hokkaido, including bonito, mackerel and kelp. The result is a rich, dense soup with umami flavors, ALL HALAL. Our ramen noodles exclusively produced with special blend of Hokkaido wheat adds a distinct springiness to each bite.



Our Japanese chefs persevered through endless rounds of cooking and food-tasting with the aspiration of reproducing the authentic taste of Japan to share with the world. Our ALL HALAL menu is our pride. What we serve to you is a product of sincerity, with each bowl cooked to order with the freshest ingredients.







101

## ICHIKOKUDO Ramen 《Original》

壹鶴堂ラーメン《元祖》

Every day we spend hours slowly simmering chicken bones to create a rich and flavorful soup. The finishing touch is made with a blend of bonito and mackerel all brought together with subtle umami from 100% Hokkaido kelp. We use a special blend of flour that includes Hokkaido wheat to make our noodles richly textured and satisfyingly firm. Topped with a generous helping of aosa seaweed to evoke the aroma of the Hokkaido sea.

**\$10.9**





# SHOYU

## Thin noodles



### [WHEAT]

ICHIKOKUDO's noodles are produced exclusively using Hokkaido wheat.



### [KOMBU]

Genuine taste of Hokkaido - seafood soup using the kelp from Hokkaido.



### [MACKEREL]

Made with Japanese mackerel. The light fragrance is accompanied by a rich pronounced flavor which sets the base of our delicious soup stock.



101

### ICHIKOKUDO Ramen 《Original》

壹鶴堂ラーメン《元祖》   

Every day we spend hours slowly simmering chicken bones to create a rich and flavorful soup. The finishing touch is made with a blend of bonito and mackerel all brought together with subtle umami from 100% Hokkaido kelp. We use a special blend of flour that includes Hokkaido wheat to make our noodles richly textured and satisfyingly firm.

Topped with a generous helping of aosa seaweed to evoke the aroma of the Hokkaido sea.

\$10.9



121

### ICHIKOKUDO Ramen 《Clear》

壹鶴堂ラーメン《淡麗》

Signature flavor of ICHIKOKUDO with reduced oil and a clean yet layered taste. Topped with chicken chashu, marinated egg, seasoned bamboo shoots, spinach, shredded white leek.

\$9.9



122

### ICHIKOKUDO Ramen 《Extra Rich》

壹鶴堂ラーメン《特濃》

Extra Rich ICHIKOKUDO Ramen with a deep, flavorful and concentrated broth. Topped with chicken chashu, marinated egg, wood ear mushrooms, seasoned bamboo shoots, aosa seaweed, chopped green onion.

\$13.9





**Popular!**

**103**  
**ICHI-Beef Ramen**

🍜 牛肉ラーメン

Sukiyaki-style beef slices, marinated egg, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

**\$13.9**



Hokkaido Butter

**104**  
**ICHI-Hokkai Butter Ramen**

🍜 北海バターラーメン

Chopped chicken chashu, Hokkaido butter, stir-fried vegetables, chopped green onion.

**\$12.9**

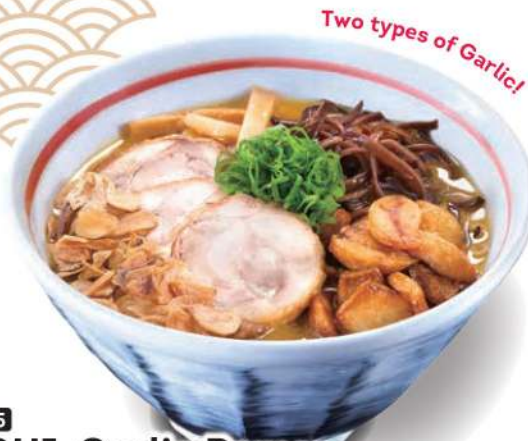


**102**  
**ICHI-Smoked Duck Ramen**

🍜 鴨肉ラーメン

Smoked duck breast, marinated egg, wood ear mushrooms, seasoned bamboo shoots, aosa seaweed, shredded white leek.

**\$13.9**



**105**  
**ICHI-Garlic Ramen**

🍜 にんにくラーメン

Chicken chashu, deep fried garlic, deep fried garlic chips, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

**\$12.9**



**107**  
**ICHI-Ramen Gifts from the Sea**

🍜 海の恵みラーメン

Bountiful sea treasures (crab leg, shrimps and scallops), seasoned bamboo shoots, aosa seaweed, shredded white leek.

**\$19.9**

**SET & ADD**



**461**  
**Karaage Set**  
唐揚げセット  
**\$4.5**



**462**  
**Grilled Gyoza Set**  
餃子セット  
**\$4.5**

- 702** Add Marinated Egg +\$1.5  
トッピング 味付け玉子
- 702** Add Chilli Furikake +\$1.0  
トッピング チリ 振りかけ
- 702** Add Onsen Egg +\$1.5  
トッピング 温泉卵





# HOKKAI

## Thin noodles



### [WHEAT]

ICHIKOKUDO's noodles are produced exclusively using Hokkaido wheat.



### [SALT]

Natural salts add a kick to the soup by bringing out the umami of seafood. Topped with garlic, the taste is simple yet refreshing.



### [SEAFOOD]

Reminiscent of the Northern Sea, its variety of fish and seafood and the unparalleled freshness.



125

## HOKKAI Butter Ramen

北海道バターラーメン



Natural salt based broth ramen complemented with Hokkaido butter. Topped with chicken chashu, marinated egg, Hokkaido butter, corn, seasoned bamboo shoots, aosa seaweed, chopped green onion.

\$11.9







**117**  
**HOKKAI Clams Ramen**

北海あさりたっぶりラーメン

Clams, Hokkaido butter, aosa seaweed, shredded white leek.

**\$14.9**



**118**  
**HOKKAI Ebi Ramen**

北海海老ラーメン

3 shrimps, corn, seasoned bamboo shoots, aosa seaweed, shredded white leek.

**\$15.9**



**119**  
**HOKKAI Hotate Ramen**

北海帆立ラーメン

3 shell-on scallops, Hokkaido butter corn, seasoned bamboo shoots, aosa seaweed, shredded white leek.

**\$16.9**



**120**  
**HOKKAI Ramen Gifts from the Sea**

北海海の恵みラーメン

Jewels of the sea (crab leg, 2 shell-on scallops, 2 shrimps), corn, seasoned bamboo shoots, aosa seaweed, shredded white leek.

**\$19.9**

**SET & ADD**



**461**  
**Karaage Set**

唐揚げセット

**\$4.5**



**462**  
**Grilled Gyoza Set**

餃子セット

**\$4.5**

**702** Add Marinated Egg +\$1.5  
トッピング 味付け玉子

**702** Add Chilli Furikake +\$1.0  
トッピング チリふりかけ

**702** Add Onsen Egg +\$1.5  
トッピング 温泉卵





中太麺

# MISO Thick noodles



## [WHEAT]

ICHIKOKUDO's noodles are produced exclusively using Hokkaido wheat.



## [MISO]

Red miso is mild and it has rich umami. It is characterized by good compatibility with the broth.



## [BUTTER]

Rich, deep flavored and with a wonderful fragrance, our directly-imported Hokkaido butter adds marvelous flavor.



145

## Sapporo Miso Ramen

札幌味噌ラーメン



\$11.9

A specialty of Sapporo. Miso (soybean paste) based broth, topped with chicken chashu, Hokkaido butter, corn, stir-fried vegetables, seasoned bamboo shoots, dried seaweed, diced onion, chopped green onion.





**141**  
**Sapporo Beef Miso Ramen**

札幌牛味噌ラーメン

Sukiyaki-style beef slices, Hokkaido butter, corn, seasoned bamboo shoots, stir-fried vegetables, dried seaweed, diced onion, chopped green onion.

**\$14.9**



**142**  
**Sapporo Garlic Miso Ramen**

札幌にんにく味噌ラーメン

Chicken chashu, deep fried garlic, deep fried garlic chips, Hokkaido butter, corn, seasoned bamboo shoots, dried seaweed, diced onion, chopped green onion.

**\$13.9**



**144**  
**Sapporo Butter Miso Ramen**

札幌野菜味噌ラーメン

Chopped chicken chashu, Hokkaido butter, corn, seasoned bamboo shoots, stir-fried vegetables, diced onion, chopped green onion.

**\$13.9**



**143**  
**Sapporo Miso Ramen Gifts from the Sea**

札幌海の恵み味噌ラーメン

Jewels of the sea (crab leg, 2 shell-on scallops, 2 shrimps), Hokkaido butter, corn, stir-fried vegetables, seasoned bamboo shoots, diced onion, shredded white leek.

**\$19.9**



**SET & ADD**



**461**  
**Karaage Set**

唐揚げセット

**\$4.5**



**462**  
**Grilled Gyoza Set**

餃子セット

**\$4.5**

**702** Add Marinated Egg +\$1.5  
 トッピング 味付け玉子

**702** Add Chilli Furikake +\$1.0  
 トッピング チリ ふりかけ

**702** Add Onsen Egg +\$1.5  
 トッピング 温泉卵





中太麵

# HOKKAI JIGOKU Thick noodles



## [WHEAT]

ICHIKOKUDO's noodles are produced exclusively using Hokkaido wheat.



## [MISO]

A rich, red soup reminiscent of magma. Full of spicy miso (spicy fermented bean paste) blended with our signature soup stock.



## [CHILI]

Amplifying the spiciness of the soup with chili furikake. Mix it gradually into the soup to enjoy the change in flavor.



113

## HOKKAI JIGOKU Ramen

北海地獄ラーメン    

The addictive richness and flavor of spicy miso provides a fascinating "hell-like" spiciness that hooks one in without escape. Topped with chicken chashu, corn, wood ear mushrooms, stir-fried vegetables, chopped green onion, chili furikake.

\$13.9





114

## HOKKAI JIGOKU Ramen Gifts from the Sea

北海道地獄海の恵みラーメン

Bountiful sea treasures (crab leg, shrimps and scallops), corn, wood ear mushrooms, shredded white leek, chilli furikake. **\$19.9**

115

## HOKKAI JIGOKU Smoked Duck Ramen

北海道地獄鴨肉ラーメン

Smoked duck breast, corn, wood ear mushrooms, stir-fried vegetables, shredded white leek, chilli furikake. **\$15.9**



## What is Orochon Ramen?

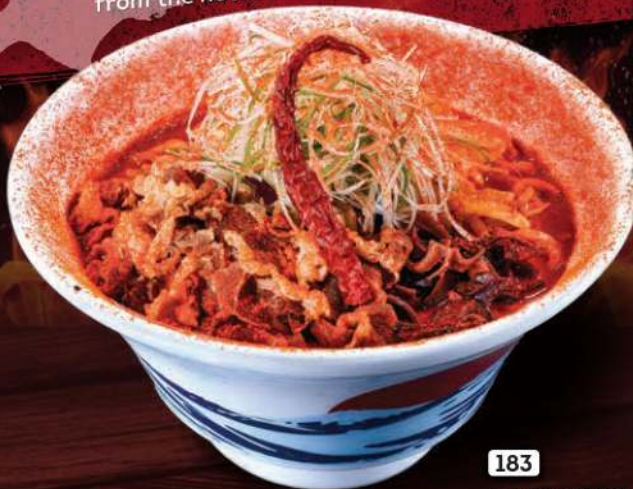
"Orochon" is originally a famous fire festival of Hokkaido. People then started to name Hokkaido spicy ramen "Orochon Ramen" from the hotness and redness of chilli as a symbol of the fire.

184

## HOKKAI JIGOKU Beef Orochon Ramen

北海道オロチョン牛ラーメン

Sukiyaki-style beef slices, stir-fried vegetables, wood ear mushrooms, shredded white leek, dry chilli. **\$16.9**



183

## HOKKAI JIGOKU Orochon Ramen

北海道オロチョンラーメン

Diced chicken chashu, stir-fried vegetables, wood ear mushrooms, shredded white leek, dry chilli. **\$14.9**



## SET & ADD



461

### Karaage Set

唐揚げセット

**\$4.5**



462

### Grilled Gyoza Set

餃子セット

**\$4.5**

702 Add Marinated Egg +\$1.5  
トッピング 味付け玉子

702 Add Chilli Furikake +\$1.0  
トッピング チリ ぶりかけ

702 Add Onsen Egg +\$1.5  
トッピング 温泉卵





# DONBURI

## Rice Bowl

Grilled meat and seafood resting on a special bed of springy and slightly sweet Japanese short-grain rice, Koshihikari, complemented with a special blend of sweet sauce. Using the freshest ingredients in-store daily, dig into a ICHIKOKUDO-style rice bowl.



### 209 Japanese Beef Yakiniku Don

和風牛焼肉丼

Japanese-style grilled beef slices, onsen egg, coleslaw, tomato slices, lettuce, sesame, chopped green onion, miso soup, pickled vegetables.

**\$13.9**



Double Garlic!

### 201 Japanese Garlic Karaage Don

和風にんにく唐揚げ丼

Karaage with Japanese-style soy sauce glaze, garlic mayonnaise sauce, coleslaw, tomato slices, lettuce, chopped green onion, miso soup, pickled vegetables.

**\$11.9**



### 211 Smoked Duck Don

くん製鴨肉丼

Smoked duck breast, onsen egg, shredded dried seaweed, shredded white leek, coleslaw, tomato slices, lettuce, miso soup, pickled vegetables.

**\$13.9**



Hokkaido Butter

### 210 Teriyaki Salmon Don

照焼サーモン丼

Teriyaki salmon, Hokkaido butter, corn, coleslaw, tomato slices, lettuce, miso soup, pickled vegetables.

**\$15.9**



### 212 Teriyaki Unagi Don

照焼うなぎ丼

Teriyaki unagi, shredded dried seaweed, shredded white leek, miso soup, pickled vegetables.

**\$16.9**

## SET & DRINK

### 461 Karaage Set

唐揚げセット

**\$4.5**



### 462 Grilled Gyoza Set

餃子セット

**\$4.5**



801 Iced Green Tea [Free Refill] アイス 緑茶	\$1.9	802 Coca-Cola コココーラ	\$2.5
803 Hot Green Tea [Free Refill] ホット 緑茶	\$1.9	816 Coca-Cola Zero Sugar コココーラ ゼロシュガー	\$2.5
805 Lemon Tea レモンティー	\$2.5	806 Dasani Water ミネラルウォーター	\$1.9
815 Qoo White Grape Qoo 白ぶどう	\$2.5		





# DONBURI TOJI

## Rice Bowl with Egg

Substantially thick cuts of meat topped with a sweet and savory dashi broth which is thickened with egg. Indulge in the homely feeling and the happiness you feel with this classic Japanese staple.



**206**  
**Beef Sukiyaki Don**

牛すき焼き丼

Sukiyaki-style beef slices, edamame, shredded dried seaweed, chopped green onion, miso soup, pickled vegetables.

**\$13.9**



**204**  
**Chicken Cutlet Don**

チキンカツ丼

Fried breaded chicken cutlet, edamame, shredded dried seaweed, chopped green onion, miso soup.

**\$12.9**



**207**  
**Big Ebi Fry Don**

大海老カツ丼

Fried breaded prawns, edamame, shredded dried seaweed, chopped green onion, miso soup, pickled vegetables.

**\$14.9**



**208**  
**Unagi Toji Don**

うなとじ丼

Grilled unagi, edamame, shredded dried seaweed, miso soup, chopped green onion, pickled vegetables.

**\$17.9**



# SALMON & IKURA BOWL



**219**  
**Hokkai Salmon Don**

北海サーモン丼

Fresh salmon, lightly broiled salmon, pickled ginger, shredded dried seaweed, chopped green onion, shredded white leek, wasabi, miso soup.

**\$15.9**



**214**  
**Hokkai Salmon Ikura Don**

北海親子丼

Fresh salmon, lightly broiled salmon, salmon roe, pickled ginger, shredded dried seaweed, chopped green onion, shredded white leek, wasabi, miso soup.

**\$17.9**

## SEA GIFTS

ICHIKOKUDO's salmon roe and salmon.

Premium seafood is best enjoyed raw to fully savor its sweetness and freshness.

At ICHIKOKUDO, indulge in the gentle briny flavor of our cured salmon roe, marinated in soy sauce and simple seasonings. Flavorful and authentic taste to enjoy with confidence.



**215**  
**Hokkai Special Ikura Don**

北海イクラ丼

Salmon roe, pickled ginger, shredded dried seaweed, chopped green onion, shredded white leek, aosa seaweed, wasabi, miso soup.

**\$19.9**





# SIDE MENU 单品



## Classic Side Menu for Ramen



A match made in heaven for ramen, our gyoza is lightly steamed and then grilled to perfection. It's generously filled with juicy minced chicken, cabbages and wrapped in chewy yet thin dumpling skin.



### 409 ICHIKOKUDO's Grilled Gyoza

吉鶴堂の焼き餃子

\$6.9



### 405 Lightly Broiled Salmon Sashimi

炙りサーモン刺身

\$7.9



### 404 Salmon Sashimi

サーモンお刺身

\$7.9



### 406 Salmon Sashimi & Lightly Broiled Salmon Sashimi

2色のサーモンお刺身

\$7.9



### 407 Hokkai Seafood BBQ

北海道海鮮焼き

\$10.9



### 427 Hokkaido Butter Abalone Sauté

あわび北海道バターソテー



1pc \$5.9 2pcs \$10.9



特製

# Special! KARAAGE



**413** Japanese Garlic Karaage  Popular!

和風んにんにく唐揚げ

\$6.9



**412** Korean Spicy Karaage

韓国風スパイシー唐揚げ

\$6.9



**414** Special Tartar Sauce Karaage

特製タルタル唐揚げ

\$6.9



**402** Hokkaido Butter Clams

北海道あさりバター



\$6.9



**403** Big Ebi Fry

大海老フライ

\$5.9



**408** Hokkaido Butter Corn

北海道バターコーン



\$2.9



**410** Edamame

枝豆

\$2.9



# DESSERT デザート

From HOKKAIDO

## GIFTS FROM HOKKAIDO



Made from 100% Hokkaido milk.

The perfect treat for the sweet tooth. Indulge in ICHIKOKUDO's rich, creamy soft serve made with milk from Hokkaido, well known for its premium dairy products. Come taste the sweetness of Hokkaido!

From KYOTO

## UJI MATCHA



Produced in Uji, Kyoto, with high quality soil, and perfect temperature resulting in a thick matcha flavor. Uji Matcha is considered to be the finest matcha in Japan and the world.



**826**  
Kyoto Uji Matcha Latte  
宇治抹茶ラテ

\$4.9



**827**  
Kyoto Uji Matcha Ice Cream Latte  
アイスクリーム宇治抹茶ラテ

\$5.9



**825**  
Kyoto Uji Matcha Pudding  
宇治抹茶プリン

\$4.9



**812**  
Hokkaido Milk Milo Dinosaur  
北海道ミルク ミロ ダイナソー

\$4.5



**813**  
Hokkaido Milk Milo Godzilla  
北海道ミルク ミロ ゴジラ

\$5.5



**811**  
Hokkaido Milk Ice Milo  
北海道ミルクアイスミロ

\$3.9



**810**  
Hokkaido Milk  
北海道ミルク

\$3.9



**821**  
Hokkaido Milk Ice Cream  
北海道ミルクアイス

\$2.9



**823**  
Ice Cream (Matcha)  
ミルクアイス (抹茶)

\$2.9

## DRINK

<b>801</b> Iced Green Tea [Free Refill] アイス 緑茶	\$1.9	<b>802</b> Coca-Cola コココーラ	\$2.5
<b>803</b> Hot Green Tea [Free Refill] ホット 緑茶	\$1.9	<b>816</b> Coca-Cola Zero Sugar コココーラ ゼロシュガー	\$2.5
<b>805</b> Lemon Tea レモンティー	\$2.5	<b>806</b> Dasani Water ミネラルウォーター	\$1.9
<b>815</b> Qoo White Grape Qoo 白ぶどう	\$2.5		